

Foodnity Recipes

Easy No-Knead Pumpkin Bread Recipe

10 min Prep time	**50 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 1/2 tsp pumpkin pie spice
- [ ] 1/2 tsp cinnamon
- [ ] 1/2 cup vegetable oil
- [ ] 1 1/4 cups brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup pumpkin puree

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and set aside.
2. In a medium bowl, whisk together the flour, baking soda, salt, pumpkin pie spice, and cinnamon.
3. In a large bowl, combine the vegetable oil, brown sugar, eggs, vanilla extract, and pumpkin puree. Mix until smooth.
4. Gradually add the dry ingredients to the wet ingredients, stirring just until combined. Do not overmix.
5. Pour the batter into the prepared loaf pan and smooth the top with a spatula.
6. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow the bread to cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.

Nutrition per serving

280 kcal	3 g	40 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, sprinkle a little pumpkin pie spice on top of the batter before baking.
- This bread is delicious on its own but can also be served with a dollop of whipped cream or a spread of cream cheese.
- If you prefer a sweeter bread, you can increase the brown sugar to 1 1/2 cups.